

**WAC 246-215-08215 Facility and operating plans—Contents of a HACCP plan (2009 FDA Food Code 8-201.14).** For a FOOD ESTABLISHMENT that is required under WAC 246-215-08210 to have a HACCP PLAN, the plan and specifications must indicate:

(1) A categorization of the types of POTENTIALLY HAZARDOUS FOODS that are specified in the menu such as soups and sauces, salads, and bulk, solid FOODS such as MEAT roasts, or of other FOODS that are specified by the REGULATORY AUTHORITY;

(2) A flow diagram by specific FOOD or category type identifying CRITICAL CONTROL POINTS and providing information on the following:

(a) Ingredients, materials, and EQUIPMENT used in the preparation of that FOOD; and

(b) Formulations or recipes that delineate methods and procedural control measures that address the FOOD safety concerns involved;

(3) FOOD EMPLOYEE and supervisory training plan that addresses the FOOD safety issues of concern;

(4) A statement of standard operating procedures for the plan under consideration including clearly identifying:

(a) Each CRITICAL CONTROL POINT;

(b) The CRITICAL LIMITS for each CRITICAL CONTROL POINT;

(c) The method and frequency for monitoring and controlling each CRITICAL CONTROL POINT by the FOOD EMPLOYEE designated by the PERSON IN CHARGE;

(d) The method and frequency for the PERSON IN CHARGE to routinely verify that the FOOD EMPLOYEE is following standard operating procedures and monitoring CRITICAL CONTROL POINTS;

(e) Action to be taken by the PERSON IN CHARGE if the CRITICAL LIMITS for each CRITICAL CONTROL POINT are not met; and

(f) Records to be maintained by the PERSON IN CHARGE to demonstrate that the HACCP PLAN is properly operated and managed; and

(5) Additional scientific data or other information, as required by the REGULATORY AUTHORITY, supporting the determination that FOOD safety is not compromised by the proposal.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-08215, filed 1/17/13, effective 5/1/13.]